



ARGYLE

Knudsen Vineyard Brut | 2012
Knudsen Vineyard

Dundee Hills AVA

TASTING NOTES

Planted in 1974, The traditional backbone Pinot Noir of the Knudsen Vineyard Brut provides understated aromas of pomegranate, cherry kernel and nutmeg which opens into a creamy, lees-aged mouthfeel. While warmer than the previous two vintages, the late September picking provided ample concentration while still allowing the volcanic tension of the Dundee Hills to shine. Young and tightly wound, the red cherry and rose petal Pinot Noir character will continue to emerge with cellaring. Fermenting and aging in our oldest, neutral oak barrels allows for the middle palate to fully flesh out, while still building upon its taut, savory length and enhancing its creamy bead.

VINTAGE NOTES

We could say that “Mother Nature” made the wines in the 2012 Vintage. Bloom and fruit-set traveled from normal to well below normal. Cold weather and some negative effects from hail drove yields generally down. But, that can be a GOOD thing as smaller clusters and good, dry weather leads to ripe fruit.

The key challenge to the successful farmer this year was the fact that the period of July through October was the driest since record keeping began in the late 1800’s. Potential desiccation was further exacerbated by very dry, east winds coming out of Eastern Oregon & Washington’s high desert. This wind period was the longest in memory in Argyle’s 27 years of Oregon winemaking. Vines already starved for moisture will not fare well under these late fall conditions.

For us, a balanced crop and belief in the weather forecast caused us to give our vines a nice drink of water just before the east wind event. This allows the vines to continue to photosynthesize and for the berries to stay plump and fruity. At Argyle, we were allowed to pick fruit under lovely fall sunshine at a leisurely pace with perfectly ‘dialed-in’ maturity, excellent ripeness & fresh natural acidity.

VINIFICATION NOTES

VINEYARD	Knudsen Vineyard
COMPOSITION	80% Pinot Noir, 20% Chardonnay
HARVEST DATES	September 27 and October 1, 2012
BRIX AT HARVEST	19.8
ALCOHOL % by Vol.	12.5%
CASES PRODUCED	486
WINEMAKER	Nate Klostermann
DISGORGED ON DEMAND	



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